

Honey-Lemon *Rosemary* Almond Flour Cookies with Cranberries & Sea Salt

Ingredients

- 1/4 cup unsalted butter
- 1 tablespoon minced fresh rosemary
- 1 egg, lightly beaten
- 1 cup sugar
- 2 teaspoons dried lavender
- 1/8 teaspoon salt
- 4 egg whites, room temperature
- 1/2 teaspoon cream of tartar
- 6 drops purple food coloring



Photo by Dishing Up The Dirt

Directions

1. In a small skillet over medium heat add the butter and minced rosemary. Cook, stirring often until the butter starts bubbling and melts completely, being careful not to burn the butter. Remove from the heat and let the mixture rest for about 10 minutes.
2. Preheat the oven to 350F and line a baking sheet with parchment paper.
3. In a large bowl whisk the egg with the butter/rosemary mixture, honey, lemon juice, and vanilla extract until smooth.
4. In a separate bowl stir together the almond flour, baking soda, and salt. Slowly stir the dry ingredients into the wet mixture. Fold in the cranberries and then place the bowl in the freezer for about 8 minutes to firm up a bit.
5. Using your hands form the dough into about 16 small balls and lightly flatten them. Sprinkle each cookie with a pinch of flakey sea salt and bake for about 10 minutes or until just set and starting to brown.
6. Remove from the oven and let the cookies cool for about 2 minutes before transferring to a wire rack to cool completely.

Recipe Credit

Dishing Up The Dirt by Andrea Bremis